



## Welcome to The Old Mill Inn

We are passionate about great food, service and value.  
Simple, quality ingredients cooked by talented chefs.

We pride ourselves on serving the best fresh local produce,  
showcasing ingredients from Scotland's natural larder.

Please ask your waiter for our Daily Specials - freshly prepared  
using today's freshest ingredients selected by our chef.



**IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS  
PLEASE INFORM YOUR SERVER**



## OUR BURGERS

We have worked hard sourcing the finest blend of Prime Scotch beef, with a subtle blend of herbs and spices to give you the perfectly served burger.

## CLASSICS

The only pork we buy is produced to the British meat Quality Standard. Outdoor reared, regionally sourced and Freedom Food approved.

## FISH

We only use the finest quality fish, caught from sustainable sources around Scotland and delivered fresh everyday.

## STEAK & GRILLS

True to our Scottish heritage, the beef we serve comes from fully accredited Scottish farms. The beef is traditionally aged for a minimum of 21 days on the bone and hand cut by highly skilled butchers using time-honoured techniques, delivering the perfect Scotch steak experience. All of our steaks and grills are cooked on the chargrill. The grill's natural coals add flavour, greatly enhancing the food being cooked.

## CHICKEN

All the chicken we use is free range and corn fed to give a deeper depth of flavour and knowledge that our produce is well sourced and looked after at all stages of farm to plate.



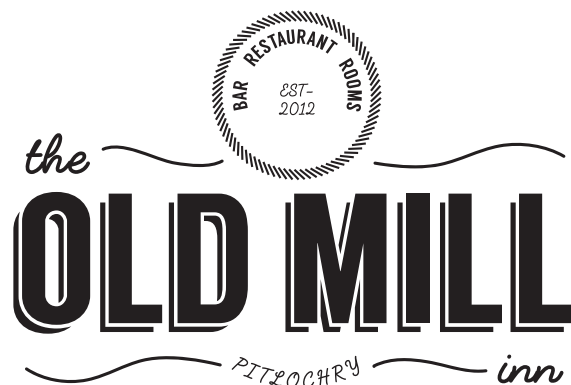
## SANDWICHES & CIABATTAS

Monday to Friday 12 - 3pm  
Saturday & Sunday 12 - 5pm

Barbeque Pork Belly with Asian Style Slaw	£10-45
Scotch Fillet Steak Ciabatta with Horseradish & Onion Chutney	£11-50
Old Mill Club Sandwich (Bacon, Chicken, Lettuce, Tomato & Mayo)	£11-50
Hot Mull of Kintyre Applewood Smoked Cheddar Ciabatta (V)	£7-30
Scottish Smoked Salmon & Cream Cheese Open Sandwich	£7-95
Honey Roasted Ayrshire Ham with Grain Mustard Mayonnaise	£6-95
Prawn Marie Rose Open Sandwich	£7-95
Hot Mull of Kintyre Applewood Smoked Cheddar & Ayrshire Ham Ciabatta	£7-95
Add a Bowl of Soup	£3-50

All sandwiches & ciabattas come with salad & crisps





## NIBBLES

Garlic Bread	£3-95
Selection of Local Artisan Breads & Olive Oil	£3-95
Bowl of Mixed Olives	£5-95

## SHARERS

Tay Salmon Platter selection of smoked, cured and cooked salmon	£18-95
Chef's Platter selection of bar bites (garlic bread, bbq chicken wings, sticky pork ribs, haggis balls, fried chorizo, breaded calamari & olives)	£18-95

## STARTERS

Soup of the Day with Bread & Butter	£5-95
Bruschetta of Tomato, Red Onion & Garlic (V)	£6-25
Tureen of Chunky Cullen Skink	£8-35
Chicken Liver Parfait, Onion Chutney & Arran Oatcakes	£7-50
Scottish Smoked Salmon, Brown Bread & Capers	£8-35
Herb Crumb Crusted Morangie Brie with Red Currant Sauce (V)	£8-35
MacSweens of Edinburgh Haggis, Neeps & Tatties with Edradour whisky cream	starter £8-35 main £13-95

## SALADS

Warm Seafood Salad with Raspberry Vinaigrette	starter £8-35 main £14-95
Chicken Caesar Salad with Parmesan, Croutons & Anchovies	starter £8-35 main £14-95
Warm Salad of Sauteed Potato, Ayrshire Bacon, Stornoway Black Pudding & Chorizo with Perthshire Free Range Poached Egg	starter £8-35 main £14-95
Hot Smoked Salmon Caesar Salad with Parmesan, Croutons & Anchovies	starter £8-35 main £14-95

## MAINS

Chicken Killiecrankie stuffed with Haggis, served with Roasted Roots & Mash with Whisky Cream	£16-95
Roast Belly of Ayrshire Pork & Stornoway Black Pudding with Creamy Mash, Shredded Vegetables, Apple Sauce & Wholegrain Mustard Gravy	£16-95
Scotch Steak, Mushroom & Ale Pie with Mash & Seasonal Vegetables	£14-95
Butter Chicken Curry with Mango Chutney, Basmati Rice & Naan	£14-95
Garlic & Chilli Gambas with Parsley Buttered Linguini	starter £9-95 main £14-95
Wild Mushroom & Spinach Gnocchi Crumble (V)	starter £8-35 main £13-95
Butternut Squash, Courgette & Chickpea Tagine with Couscous (V)	£13-95
Wild Mushroom Risotto with Truffle Oil (V)	starter £8-35 main £14-95

## GRILL

Old Mill Scotch Beef Burger with Onions, Gherkins, Mustard Mayo, Cheese, Relish & French Fries	£14-95
Chargrilled Leg of Perthshire Lamb Steak with Rosemary Butter, Dauphinoise Potatoes & Ratatouille	£18-95
Chargrilled Sirloin of Scotch Beef with Garlic Mushrooms, Beef Tomato, Rocket & French Fries	£25-95
Chargrilled Rib Eye of Scotch Beef with Garlic Mushrooms, Beef Tomato, Rocket & French Fries	£25-95
Add a Sauce :	
Red Wine Sauce	£2-95
Green Peppercorn Sauce	£2-95
Edradour Whisky & Mustard Sauce	£2-95

## FISH

Old Mill Breaded or Beer Battered Buckie Haddock with Tartare Sauce & French Fries	£14-95
Crumbed Scottish Scampi with Tartare Sauce & French Fries	£14-95
Roast Fillet of Scottish Salmon with Pesto, Crushed Potatoes, Green Beans & Sauce Vierge	£16-95

## SIDES

French Fries	£3-95
Creamy Mash	£3-50
Selection of Fresh Seasonal Vegetables	£4-95
Rocket & Parmesan Salad	£4-95